



Thanksgiving Brunch on the Mezzanine

10AM - 2:30PM

Adults \$78 | Children Ages 5-12 \$28 4 and under our compliments

Pre-pay via Square

Breakfast Items

- Cherrywood Smoked Bacon
- Southern Style Grits
- Sage Sausage Patties
- Scrambled Eggs
- Brioche French Toast
- Breakfast Potatoes with Onion & Peppers

Healthy Choice Breakfast Station

- Make Your Own Granola Bowl with Flavored Yogurts and Healthy Toppings

Entrées

- Turkey Breast and Smoked Legs with Giblet Gravy
- General Tso Shrimp
- Beef Stroganoff with Gnocchi
- Blackened Salmon with Julienne Vegetable Medley and Sweet Chili Sauce
- Marinated Skirt Steak with Caramelized Onion and Shiitake Mushroom
- Hawaiian Marinated Free Range Chicken with Pineapple Chutney
- Bourbon Roasted Pork Tenderloin with Purple Cabbage

Side Dishes

- Corn Bread Dressing
- Rice Pilaf
- Garlic Mashed Potatoes & Gravy
- String Beans with Roasted Shallots
- Candied Yams
- Corn Soufflé
- Mélange of Vegetables

Action Stations

- Waffles
- Sous Vide Egg on House Made Chive and Cheddar Biscuit
- Fried Green Tomatoes

Carving Station

- Prime Rib with Au jus
- Leg of Lamb with Mint Jelly
- Crispy Lacquered Pork Belly

Salads

- Wild Mushroom, Hearts of Palm, Sundried Tomato Farfalle, Buffalo Mozzarella, Tomato and Basil, Three Color Cheese Tortellini
- Three Bean Salad, Roasted Fingerling Potato, Calamari and Rock Shrimp

Farm Raised Lettuce

- Hearts of Romaine, Fall Greens
- Dressings: Italian, Ranch, Lemon Herb and Caesar

Chilled Seafood, Cheeses, Sausages and Pâtés

- Assorted Charcuteries
- Chilled Shrimp
- Crab Claws
- A Variety of Caviar
- Smoked Salmon
- Pastrami Style Salmon
- Smoked Trout
- Variety of Sausages
- House Made Pâtés
- Domestic and International Cheeses
- Baked Salmon with Asian Mustard Glaze
- Seared Scallop with Thai style Chili Sauce
- Grilled Marinated Vegetables
- Fresh Fruit Display

Desserts

Bite Sized

- Assorted Cheesecakes, Seasonal Fruit Tart, Apple Cinnamon Streusel Bar, Linzer Torte, Mini Caramel Cream Puffs, Key Lime Boats, Mini Tiramisu, Carrot Cake, Red Velvet, Bittersweet Chocolate Tart, Cranberry White Chocolate Parve, Opera

Plated Desserts

- Pumpkin Pie, Sweet Potato Pie, Pecan Pie, Double Chocolate Cake, Apple Cider Charlotte, Dulce Peanut Butter Tart

Shooters and More

- Double Chocolate Shooter, Vanilla Crème Brûlée, Chocolate Espresso Pot de Crème, Lemon Meringue Shooter, Cinnamon Panna Cotta

Warm and Cold

- Assorted Ice Cream with Toppings, Cranberry Apple Pecan Bread Pudding, Warm Flourless Chocolate Cake

Action Station

- Caramel Apple Dipping Station

Sweet Tooth

- Assorted Treats, Brownies, Cookies and Chocolates